

## DAKOTA CITY HERALD

JOHN H. REAM, Publisher.

DAKOTA CITY, NEBRASKA.

Free speech is unrestricted at a baseball game.

The unloaded revolver kills more than the unsinkable ship, for it never rests.

Hay is selling in Cincinnati at \$20 a ton, but what of it? What's the price of gasoline?

In pay-as-you-enter cars the particular woman to pay fares must be selected on the spot.

Letter paper is to cost more, but the lover will be expected to write long letters just the same.

Europe reports an eclipse of the sun, but China's sun continues to shine and break into the newspapers.

The rain falls more on the just than the unjust, for the latter attach themselves to any umbrella in sight.

A scientist announces that coffee is frequently the cause of divorce. Some coffee is capable of worse things than that.

Harvard knows a lot, but she has had to acknowledge that she doesn't know how to keep the college elms alive.

Los Angeles chorus girls are said to be out on a strike. If they don't like their jobs why don't they go into politics?

The hide of the whale is said to be two feet thick in some places. This makes the whale the politician of the sea.

The baseball season of 1912 bids fair to be quite as highly seasoned as the baseball seasons of other years have been.

Cincinnati women want a curfew for men only. When a man has to be chased home it is plain he needs other inducements.

A train ran a race with a cyclone in Kansas—and won. The cyclone must have rubbed the earth too close and got full of friction.

"Imports of diamonds have fallen off heavily," says the New York World. Perhaps the hotel clerks are now supplied with 'em.

A society woman in New Jersey died while playing bridge. The game is often a shock to its players, but not often such a fatal one.

The Princeton student who has invented a pocket for a woman's silk stocking evidently isn't devoting all his attention to his studies.

In Ohio it has been held criminal for a candidate to give a vote a cigar. The recipient of the cigar very generally endorses that principle.

Massachusetts man who fell heir to millions has bought a farm. He is now in a position to raise chickens and still keep out of the poultryhouse.

The Hagerstown, Md., public library keeps an automobile that delivers books from door to door. Those books must have been ordered by telephone.

An optimist is a man who believes that the anthracite trouble will soon be settled, so that coal will be plentiful and reasonably cheap next winter.

On Mars a year is 730 days long. It seems evident that some of the ladies have adopted the Martian calendar without saying anything about it.

The price of eggs in China now is five cents a dozen, but unfortunately for economical housekeepers, it is 8,000 miles to China by the shortest way.

It is said that the Egyptians knew about appendicitis 7,000 years ago. Which may afford a clue to how they got the money with which to build the pyramids.

According to a scientist the older a star is, the faster it moves. Long practice in dodging vegetables and other similar tokens from audiences surely ought to count.

A college professor has discovered that a woman scratches a match with an outward movement. Those sheath gowns are certainly doing their share in emancipating the sex.

The famous Mona Lisa is said to be in the United States. The only clue the art detectives have to trace her is that she wears a smile which will not come off. In these days that is some identification.

"Chicago has discovered a girl with a perfect foot," says the Toledo Blade. Did the poor girl lose the other one?

A preacher informs us that no man has a right to tell his wife a lie—not even a harmless one. And yet we have been told that self-preservation is the first law of nature.

Writing paper is to advance in cost, but it is too much to expect that the rise will teach some impetuous statesmen the excellence of the old rule. "Never write; send a man."

It is only fair to call attention to the fact that the Pennsylvania judge who ruled that a husband's home is where his wife abides is not the one who sent an Allentown woman to jail for having nine husbands.

Boston reports that the marriage license bureau there shows that no Hub ladies took advantage of leap year. Does the Boston marriage license bureau examine applicants as to which side popped the quickee? If so, it seems to add a new terror to the task of contracting matrimony.

## PAPER BAG COOKING

WONDER-WORKING SYSTEM PERFECTED BY M. SOYER, WORLD'S GREATEST LIVING CHEF

### A PAPER BAG LUNCHEON.

By Martha McCulloch Williams. A paper bag cooked luncheon, with bridge to follow, or an afternoon collation prepared in the paper bags and served after the game, will provide a new note in social hospitality.

With a large party it is not wise to undertake individual bag cooking. Better have bags for each tableful, limiting the tables to playing size.

The two menus here given are adjustable either to luncheon, afternoon tea, or late supper. Claret punch, Sauterne cup, or tea-lemonade should be served with each, winding up with black coffee or chocolate made with a little brandy and very lightly sweetened. Salted nuts, olives and radishes are also served, either together or separate, at the discretion of the hostess.

Diamonds of Chicken on Toast  
Green Peas Sliced Potatoes  
Hot Biscuit

Fruit Endive Salad Sherry Dressing  
Asparagus with Cheese  
Cheese Cakes

Sliced Marble or Spice Cake  
Nuts Raisins Crystallized Fruit

Diamonds of chicken are on the surface extravagant, but less so than they seem, for the rest of the chicken need not go to waste. The diamonds are the breast cut in half lengthwise, boned, trimmed, and flattened, but not mashed. They are very well buttered, lightly seasoned with salt and pepper, have a sliced mushroom laid on top, and are wrapped in thin sliced bacon, then cooked in a well buttered bag about twenty minutes. While they cook get ready to make the diamonds. Cut it from stale bread and make as crisp as possible. Butter liberally, and keep very hot without scorching. Lay a chicken diamond on each piece of toast and keep all hot while you add to the gravy in the bag, which must be poured into a small saucepan, minced olives, minced celery, a little lemon juice, a lump of butter rolled very lightly in flour, and the lightest sprinkle of powdered sweet herbs. Cook over hot water till well mixed, then add a spoonful or so of cream, stir it well through, and finish with a spoonful or so of sherry. Do not cook after the wine is in. Pour the sauce equally over the diamonds and send to table very hot.

Green peas and sliced potatoes have been heretofore ascribed. Make your biscuits very tiny, also very short and light. For the salad cut up French endive in inch lengths, along with peeled high flavored apples and heart celery. Mix all well together, put heaping spoonful upon crisp lettuce leaves and garnish with celery tips and strings of pimento. Pour over a dressing made from three tablespoons best oil, one tablespoonful lemon juice, one tablespoonful sherry, half a teaspoonful of sugar, a pinch of salt, red and black pepper to taste and a few drops of tobacco or chili vinegar. Mix the dry ingredients well. Add the lemon juice, beat smooth, then put in the tobacco. Beat alternately the oil and sherry, beating in each portion well before adding another.

What follows sounds simple, yet may turn out more troublesome: Savory Mouthfuls Sweet Potato Straws Celery Hearts Mushrooms Stewed in Cream Apple Brown Bread Sandwiches Sliced Cake in Variety Fruit Nuts Bon-Bons

For the savory mouthfuls first make a good puff paste, roll it very thin, then cut neatly into small squares—any three inches across. Put upon the

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squares several sorts of filling—cooked chicken minced with olives and seasoned with melted butter and lemon juice, or cream and sherry; ham shaved as thin as possible, then cut across and mixed with finely minced cucumber pickle; salmon freed of skin and bone, drained, highly seasoned with lemon juice, or tarragon, salt and pepper, or lean roast mutton, minced and mixed with currant jelly, melted in a little claret or vinegar. Anything tasty and easily handled will suffice. Use only a bit of filling, fold over the paste, pinch tight and bake, keeping the triangle as true as possible. Serve either hot or cold.

Sweet potato straws are better hot. Cut potatoes in slices lengthwise, peel, then cut the slices into straws—they should be less than a quarter inch each way. Dip in melted butter or bacon fat and cook inside a greased bag ten to fifteen minutes. Take up, let cool partially, lay on clean paper to absorb any grease, then sprinkle lightly with fine salt, and set again in a hot but fireless oven.

Peel the mushrooms and cut away the stalks, but do not wash unless they show dirt. Put them in a thickly buttered bag with half a gill of cream to the pound, a lump of butter rolled in flour and a very little cold water, say half a spoonful. Seal, put in hot oven for five minutes, slack heat, and cook fifteen minutes longer. Take up in a hot deep dish, add a wineglass of sherry, stirring it in lightly, then dust with pepper and serve very hot.

To make the sandwiches, mince fine or scrape highly flavored apples, mix with a little sweet French dressing, made with lemon juice instead of vinegar, and spread between thinly buttered brown bread.

PUDDINGS CAN BE BOILED IN PAPER BAGS.

It is not beyond paper bags to boil things, especially puddings. They must be put in thin molds with tight fitting tops, the molds filled only two-thirds—even a little less for some sorts. After the tops are on tight the molds must be set in a lightly greased bag, which has been gently flattened at the bottom so as not to break it, and reinforced along the seam with thick paste, which has been allowed to dry before using. After the pudding is in the bag, the mold standing upright, pour in enough cold water to come three parts up the sides, fold and clip the bag, set it on a trivet with feet an inch high, and put the trivet upon the bottom of the oven. Have the oven hot, keep it so for ten minutes, then slack heat half and cook as long as necessary.

Here follow sundry receipts for puddings adapted to this paper bag boiling, along with a caution—pastry for boiling is better shortened with finely minced suet than with either butter or lard.

Place of honor for the Wilson plum pudding—the lady of the president's plum cake can not be too much referred to. She says: "Mix one cup of sugar, one cup of butter, six eggs beaten separately, four cups of flour, one cup of sweet milk, one half cup of jelly, one half cup of molasses, one-half pound suet chopped fine, two pounds of raisins, cut and floured, one cup of cherry preserves, three ounces of citron cut fine, one teaspoonful each of cinnamon and cloves, one nutmeg grated. Put in well greased small molds, or square coffee cans, leaving room to rise, use lard for greasing, boil five to six hours; when done remove from molds or cans, wrap in oiled paper, and place in cake box till needed, then steam until hot through, then serve with sauce."

For peach pudding make a square mold of paper bag, clipping the folded corners very well, grease it thickly, and put level over the bottom a plate can of peaches, the very best, drained of all syrup. Pour upon them a rich custard made with two cups of crumbled cake, half a cup of sugar, a scant cup of rice, milk, four eggs beaten very light and either a large wineglass of sherry or the juice of a lemon. Strew a few sultana or macaroon crumbs on top, slip in another bag very well greased, seal, and bake at slow heat about an hour. (Copyright, 1911, by the Associated Literary Press.)

Red has nearly the same effect as semi-darkness. We all know that in the twilight we are calm and thoughtful. So in your red room you are influenced to be calm. Red has not this effect, however, on some of the lower animals, as we have often had reason

room does not hitch with your personality, there will be discord. All things have color, and it is not an accident that their colors exist. They are all caused by vibration as shown in the spectrum. Red vibrates at the lowest rate of speed and violet at the highest. Next in the scale above red comes orange; then yellow, green, blue and violet.

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## IDEAS FOR HOME BUILDERS

BY WM. A. RADFORD.

Mr. William A. Radford will answer questions and give advice FREE OF COST on all subjects pertaining to the subject of building, for the readers of this paper. On account of his wide experience as Editor, Author and Manufacturer, he is, without doubt, the highest authority on all these subjects. Address all inquiries to William A. Radford, No. 138 West Jackson boulevard, Chicago, Ill., and only enclose two-cent stamp for reply.

There is one feature about a house that has a very strong and potent influence on our daily lives, a factor that we seldom think of. It is the wall decorations of the house. You may not realize it, but the colors and tints on your walls not only have an artistic effect, but they have something to do with your moods.

A good many people have gone into the whys and wherefores of this fact, dug into mysterious sciences, and told us all about it with big words that had to be looked up in the dictionary; but that is not necessary. There are very few things that cannot be told simply and plainly without impressing on the hearer or reader that the writer or speaker has been to college.

We will spend weeks and weeks planning our house, lay awake nights over it, and probably have harsh words with our wife over the number of closets and where the pantry shall be placed (for as a rule the wife only cares about the closet room and the pantry). The men folks can have everything else as they want it, except the parlor, dining room, kitchen, hall, bedrooms, and the bathroom. That is all she cares to arrange, except the size of the porch. Everything else we can have our way about.

Then, when it comes to decorating the wall, we defer to her and let her have her way, too. That is kind.

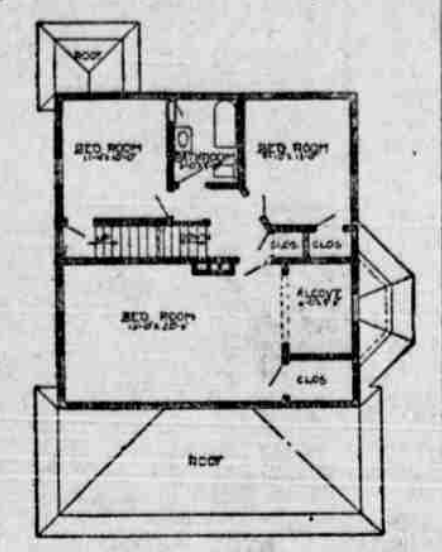
Maybe the parlor will be green, the dining room red, the kitchen walls will be apple-green, and one bedroom will be blue. Another bedroom will be buff, and a third one will be pink. Or we will leave it all to the decorator or paper hanger, and let him choose the combination.

Then we are living in a paper-hanger's house, not in one of our own choice.

A wall should be a background for the personality. If the color of the

against the encroachments of the children. The large living room is inviting, and it is given a specially strong home aspect by the big fireplace and the seat at the side. The ceiling of this room has beams that give the impression of solidity and strength. The walls of this room should be decorated with a soft tint like buff or brown in some shade, with the beams stained darker.

This house is 28 feet wide and 29 feet, 6 inches long, exclusive of porch. It will be noticed that the den and the dining room also are provided with beam ceilings, and are so arranged that they can be made practically



Second Floor Plan

Into one room where there is any social function. The kitchen is of sufficient size to be convenient. Access to the stairway may be had either from the living room or the kitchen. On the second floor are three bedrooms and an alcove. The front bedroom is the largest, and the wall space affords opportunity for good taste in decoration.

This house is estimated to cost from \$2,800 to \$3,500, using good, substantial materials.

### Calling Tom.

A man living in a northern town was startled about four o'clock one



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morning by hearing the knocker on his front door being used most vigorously. Hastily jumping out of bed, he threw up the window, and, fearing that the house was on fire or that some dire calamity had happened, anxiously inquired what was the matter.

"Oh, it's all right," was the reply, coolly vouchsafed by a burly youth below. "I was to call Tom, who lives across the road, and, as he hasn't got a knocker on his door, I thought you wouldn't mind me using yours to wake him up. You needn't trouble to come down. I think I've roused him."

And, sure enough, he had, and half the street as well.

### Hand Decorated.

A prominent New York woman recently lost her maid through marriage and was unable to find a successor for several days. In the meantime she was obliged to do for herself many things she had never done before. She found her extreme nearsightedness a greater trial than when she was waited upon by the deft Cedic. In the fifth avenue stage one day she was uncomfortably aware that she was being stared at by each newcomer, but she tried in vain to guess the reason. When she reached her sister's house at last the latter broke into scandalous exclamation.

"My dear Grace," she cried, "are you crazy? You have blacked your eyebrows a bright blue!"

### Hadn't Taken the House.

Ghosts and weird apparitions which were said to appear in an empty house were not an inducement to possible tenants, so the agent had it elaborately done up and decorated and, by way of tempting bait, had some expensive gas fittings through the house. The next week he heard that some bold man had been after the house. His heart leapt with hope and expectation, and he rushed off in frantic excitement to the housekeeper of the haunted grange.

"This is splendid!" he gasped. "Someone has taken the house, hasn't he?"

"I don't know, sir, I'm sure. Perhaps he'll come back for the house, but he's taken all the gas fittings."

### Utilizing Water Power.

Three hundred miles of railway now being constructed in the Pyrenees are to be operated by electricity furnished by water power stations in the mountains. Constantine is to be supplied with electricity from a hydraulic power station on the Sakama river, eighty miles distant. There will be two turbine stations, one of 16,000-horse power and one of 8,000-horse power.